

AMENDMENTS TO THE CLAIMS

Listing of Claims:

1. (Currently amended) A stabilized solid or liquid enzyme formulation comprising at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof, wherein the enzyme is phytase.
- 2-3. (Cancelled)
4. (Currently amended) The enzyme formulation according to claim 3 1, wherein the phytase is selected from the group consisting of a plant phytase, a fungal phytase, a bacterial phytase, a phytase producible by a yeast or and a consensus phytase.
5. (Previously presented) The enzyme formulation according to claim 1, wherein the plant protein is selected from the group consisting of grain proteins, pulses proteins, vegetable proteins, fruit proteins, hydrolysates thereof and mixtures thereof.
6. (Currently amended) The enzyme formulation according to claim 1, characterized in that wherein the formulation is liquid.
7. (Currently amended) The enzyme formulation according to claim 1, characterized in that wherein the formulation is solid.
8. (Currently amended) The enzyme formulation according to claim 7, characterized in that wherein the solid formulation is in the form of granule(s).
9. (Currently amended) The enzyme formulation according to claim 8, wherein the granule(s) comprises at least one enzyme phytase, a solid carrier which comprises at least 15% (w/w) of an edible carbohydrate polymer, and at least one stabilizing agent, wherein the stabilizing agent is selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof.
10. (Previously presented) The enzyme formulation according to claim 9, wherein the granule(s) is coated.
11. (Currently amended) A process for the preparation of enzyme phytase-containing granule(s), wherein the process comprises processing

- (i) at least one enzyme phytase,
- (ii) a solid carrier which comprises at least 15% (w/w) of an edible carbohydrate polymer, and
- (iii) at least one stabilizing agent, wherein the stabilizing agent is selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof.

12. (Previously presented) The process according to claim 11, wherein water is added to the processing.

13. (Currently amended) The process according to claim 12, wherein the water and the enzyme phytase are provided as enzyme phytase-containing aqueous liquid(s).

14. (Currently amended) The process according to claim 13, wherein the liquid is a filtrate derived from a fermentation process resulting in production of the enzyme phytase.

15. (Previously presented) The process according to claim 11, wherein the granules are dried subsequent to the processing.

16. (Previously presented) The process according to claim 11, wherein the plant protein is selected from the group consisting of grain proteins, pulses proteins, vegetable proteins, fruit proteins, hydrolysates thereof and mixtures thereof.

17. (Currently amended) The process according to claim 11, wherein the process comprises:

- a) mixing an aqueous liquid containing the enzyme phytase with the solid carrier and the stabilizing agent;
- b) mechanically processing the mixture obtained in a) to obtain enzyme phytase-containing granules; and
- c) drying the enzyme phytase-containing granules obtained in b).

18. (Previously presented) The process according to claim 11, wherein the processing is mechanical which comprises extrusion, pelleting, high-shear granulation, expansion, fluid bed agglomeration, spheronisation, drum granulation or a combination thereof.

19. (Currently amended) The process according to claim 11, wherein the enzyme phytase-containing aqueous liquid, the solid carrier and the stabilizing agent are mixed and the resulting mixture is kneaded before granulation.

20. (Currently amended) The process according to claim 18 11, wherein the processing is extrusion performed at low pressure ~~in a basket- or dome- extruder~~.

21. (Previously presented) The process according to claim 11, wherein the granule(s) is spheronised.

22. (Previously presented) The process according to claim 11, wherein the granule(s) is coated.

23-24. (Cancelled)

25. (Currently amended) The process according to claim 24 11, wherein the granule(s) has phytase activity ranging from 1,000 to 80,000 FTU/g.

26. (Currently amended) Enzyme-containing granule(s) ~~obtainable~~ obtained by the process as defined in claim 11.

27-33. (Cancelled)

34. (New) The process according to claim 11, wherein the processing is extrusion performed in a basket- or dome-extruder.

35. (New) A process for the preparation of an animal feed, or a premix or precursor to an animal feed, the process comprising mixing at least one enzyme formulation selected from the group consisting of a solid, liquid, and a solid and liquid formulation comprising

(a) at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof, wherein the enzyme is phytase, or

(b) the enzyme-containing granule(s) as claimed in claim 26,

with one or more animal feed substance(s) or ingredient(s).

36. (New) A process for the preparation of a composition, or a premix or a precursor suitable for human nutrition, the process comprising mixing at least one enzyme formulation selected from the group consisting of a solid, liquid, and a solid and liquid formulation comprising

- (a) at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof, wherein the enzyme is phytase, or
- (b) the enzyme-containing granule(s) as claimed in claim 26,

with one or more food substance(s) or ingredient(s).

37. (New) The process according to claim 35, wherein the mixture of feed or food substance(s) and the enzyme formulation is sterilized or treated with steam, pelletized and optionally dried.

38. (New) The process according to claim 36, wherein the mixture of feed or food substance(s) and the enzyme formulation is sterilized or treated with steam, pelletized and optionally dried.

39. (New) A process for promoting the growth of an animal, the process comprising feeding an animal with a diet that comprises at least one enzyme formulation selected from the group consisting of a solid, liquid, and a solid and liquid formulation comprising

- (a) at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof, wherein the enzyme is phytase, or
- (b) the enzyme-containing granule(s) as claimed in claim 26.

40. (New) A process for improving the feed conversion rate, the process comprising feeding an animal with a diet that comprises at least one enzyme formulation selected from the group consisting of a solid, liquid, and a solid and liquid formulation comprising

- (a) at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof, wherein the enzyme is phytase, or
- (b) the enzyme-containing granule(s) as claimed in claim 26.

41. (New) Human food comprising at least one enzyme formulation selected from the group consisting of a solid, liquid, and a solid and liquid formulation comprising

- (a) at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof, wherein the enzyme is phytase, or
- (b) the enzyme-containing granule(s) as claimed in claim 26.

42. (New) Animal feed comprising at least one enzyme formulation selected from the group consisting of a solid, liquid, and a solid and liquid formulation comprising

- (a) at least one enzyme and at least one stabilizing agent selected from the group consisting of gummi arabicum, at least one plant protein and mixtures thereof, wherein the enzyme is phytase, or
- (b) the enzyme-containing granule(s) as claimed in claim 26.